

A

200921

DIPLOMA

Hospitality-Ethnic Foods & Sweets Processing

Subject: Introduction to Food Production

Subject Code: HDFP-205

Semester: Second

September 2020

Theory (External): 35 Marks

Time: 03 hours

INSTRUCTIONS TO THE STUDENTS

1. Read the questions carefully and write the answers in the answer sheets.
2. Wherever necessary, the diagram drawn should be neat and properly labelled.
3. This questions paper comprises of 8 questions out of which student need to attempt any 4 questions.
4. All questions carry equal marks.
5. The time allotted will be 3 hours for examinations including time of downloading of question paper to emailing of answer books to the concerned Dean/IC.

ESSAY TYPE QUESTIONS

1. Describe various sections of a hotel kitchen.
2. Explain responsibilities and duties of a kitchen staff.
3. Describe uses of different kinds of knives.
4. Explain different types of Indian gravies.
5. Describe mise-en-place and mise-en-scene?
6. Describe two simple preparations of boiled rice.
7. Describe various Haryanvi ethnic chutneys.
8. Explain classification of soups.

END OF PAPER
